

Models 904/906

Taylor Express Oven

Operating Instructions

050771-M



Complete this page for quick reference when service is required:

Taylor Distributor: _____

Address: _____

Phone: _____

Service: _____

Parts: _____

Date of Installation: _____

Information found on data plate:

Model Number: _____

Serial Number: _____

Electrical Specs: Voltage _____ Cycle _____

Phase _____

Maximum Fuse Size: _____ Amps

Minimum Wire Ampacity: _____ Amps

Part Number: _____

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050771-M



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Taylor
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750 N. Blackhawk Blvd.
Rockton, IL 61072



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Note: Continuing research results in steady improvements; therefore, information in this manual is subject to change without notice.

This image shows a single sheet of white paper with horizontal blue ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

Section 1

To the Installer

Installation

This unit must be installed with the four 4" metal legs mounted to the base of the unit. These legs are provided with the oven. Remove the legs from the packaging found in the oven cavity, and cap them with the rubber boots (also found in the oven cavity). Mount the legs into the four holes on the bottom of the unit. For proper balancing, level the unit left to right and front to back by adjusting the legs.

This machine is designed for indoor use only.

THESE OVENS ARE NOT FOR HOUSEHOLD USE.

The rated current for the Model 904 is 16 amp.; therefore the wall outlet must be rated for 20 amps on a dedicated circuit. The rated current for the Model 906 is 15 amp. for 208/60/1 and 12.5 amp. for 220-240/60/1; therefore the wall outlet must be rated for 15 amps on a dedicated circuit. Use the outlet receptacle provided with the oven.

Air Clearance

The oven requires a minimum of 1" (25 mm) clearance around all sides, and 4" (102 mm) clearance on the bottom to allow for adequate air circulation.

FOLLOW YOUR LOCAL ELECTRICAL CODES!

In the United States, this equipment is intended to be installed in accordance with the National Electrical Code (NEC), ANSI/NFPA 70-1987. The purpose of the NEC code is the practical safeguarding of persons and property from hazards arising from the use of electricity. This code contains provisions considered necessary for safety. Compliance therewith and proper maintenance will result in an installation essentially free from hazard!

In all other areas of the world, equipment should be installed in accordance with the existing local codes. Please contact your local authorities.

Electrical Connections

This equipment is supplied with a 3-wire cord and grounding type plug for connection to a single phase, 60 cycle, branch circuit supply. This unit must be plugged into a properly grounded receptacle. An appropriate receptacle is supplied with the oven and is packaged with the cooking trays.

Stationary appliances which are not equipped with a power cord and a plug or other device to disconnect the appliance from the power source must have an all-pole disconnecting device with a contact gap of at least 3 mm installed in the external installation.

Section 2

To the Operator

The oven you have purchased has been carefully engineered and manufactured to give you dependable operation. This oven is designed to reconstitute and/or cook foods. The Model 904 yields two trays of product, while the Model 906 yields four trays of product.

The Taylor Models 904 and 906, when properly operated and cared for, will produce a consistent quality product. Like all mechanical products, this machine will require cleaning and maintenance. A minimum amount of care and attention is necessary if the operating procedures outlined in this manual are followed closely.

This Operator's Manual should be read before operating or performing any maintenance on your equipment.

It is strongly recommended that personnel responsible for the equipment's operation and cleaning, sit down together and go through these procedures in order to be properly trained and to make sure that no misunderstandings exist.

In the event you should require technical assistance, please contact your local authorized Taylor Distributor.



If the crossed out wheeled bin symbol is affixed to this product, it signifies that this product is compliant with the EU Directive as well as other similar legislation in effect after August 13, 2005. Therefore, it must be collected separately after its use is completed, and cannot be disposed as unsorted municipal waste.

The user is responsible for returning the product to the appropriate collection facility, as specified by your local code.

For additional information regarding applicable local laws, please contact the municipal facility and/or local distributor.

Section 3

Safety

We at Taylor are deeply concerned about the safety of the operator when he or she comes in contact with the oven and its parts. Taylor has gone to extreme efforts to design and manufacture built-in safety features to protect both you and the service technician. As an example, warning labels have been attached to the oven to further point out safety precautions to the operator.

To Operate Safely:



DO NOT operate the oven without reading this operator's manual. Failure to comply may result in personal injury or damage to the oven.






- **DO NOT** operate the oven unless it is properly grounded.
- **DO NOT** use the cord if it is frayed.
- **DO NOT** attempt any repairs unless the main power supply to the oven has been disconnected.

Failure to comply may result in injury from electric shock. Contact your local Taylor Distributor for authorized service.



DO NOT use a water jet to clean or rinse the oven. Failure to follow this instruction may result in the following:

-  serious electrical shock
-  burns from hot steam
-  liquid collecting inside the oven and destroying electrical components.



DO NOT operate the oven unless all service panels and access doors are restrained with screws. Failure to comply may result in injury to fingers or hands from high temperatures, electric shock, or moving parts.



- **DO NOT** load or unload food trays without proper equipment.
- **DO NOT** allow untrained personnel to operate this oven.

Failure to follow these instructions may result in severe personal injury to fingers or hands from high temperatures.



USE EXTREME CAUTION when cleaning the oven. Make sure the oven is at room temperature. Failure to comply may result in burn injury.



This oven must be placed on a level surface. Failure to comply may result in personal injury or equipment damage.



DO NOT slide the oven with the legs attached. Failure to follow this instruction may damage the oven.

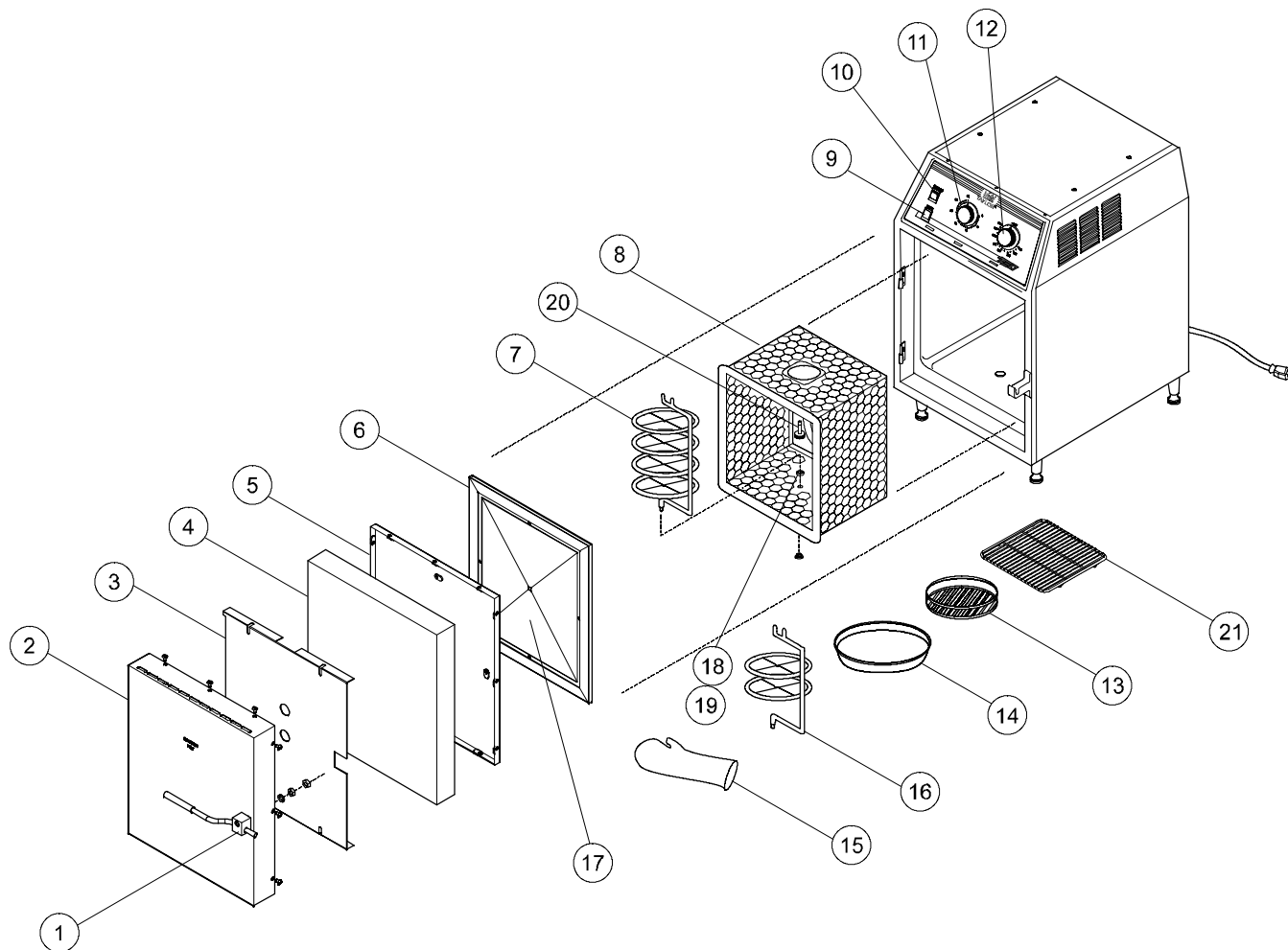


DO NOT obstruct the air intake and discharge openings: 1" (25 mm) minimum air space on sides and rear, and 4" (102 mm) on the bottom. Failure to comply may damage the oven.

NOISE LEVEL: Airborne noise emission does not exceed 70 dB(A) when measured at a distance of 1.0 meter from the surface of the machine and at a height of 1.6 meters from the floor.

Section 4

Operator Parts Identification



Item	Description	Part No.
1	Handle A.-Oven Door	X85203
2	Panel A.-Outer Door	X85219
3	Panel-Divider Door	085216
4	Insulation-Ceramic Door	085100
5	Panel A.-Inner Door	X85195
6	Gasket-Door-Oven	085190
7	Carousel-4 Tier	085105
8	Plenum	X85064
9	Light Indicator-Amber	085082-
10	Switch-Rocker-Lighted	085081-
11	Knob-Timer Oven	085088
12	Knob-Thermostat	085087

Item	Description	Part No.
13	Tray-Wire Cooking-8-1/2 Dia.	085052
14	Tray-Drip-Oven	085115
15	Mitt-Oven 13" Lg.	085155
16	Carousel-2 Tier	085051
17	Panel-Divider-Door	085216
18	Bushing-Carousel	085076
19	Nut-Bushing-Carousel	085078
20	Pin-Key	085208
21	Tray-Wire Cooling (Optional)	085163
21a*	Pin-Shelf-Oven (Optional)	085171
22*	Screw (Gasket)	024298

*Not Shown

Section 5

Important: To the Operator

Power Switch

When placed in the “ON” position, the indicator will light, showing that the oven is operable.

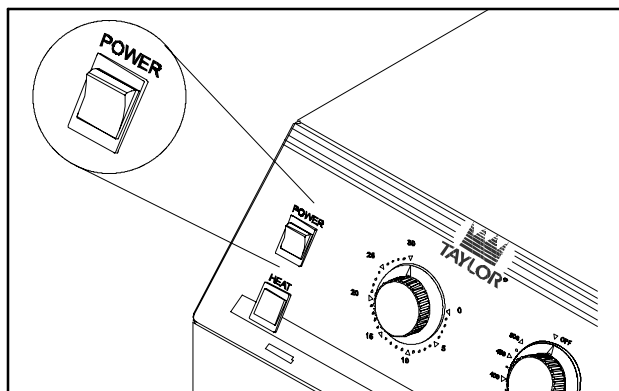


Figure 1

Temperature Dial

Turning the temperature dial clockwise allows the operator to choose the desired cooking temperature.

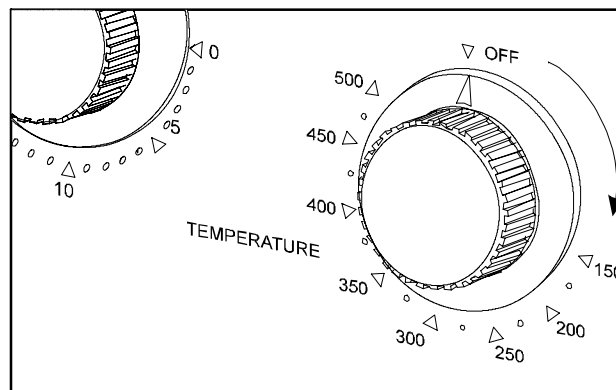


Figure 3

Heater Light

A heater light is located on the front of the oven. When the light is on, it indicates that the oven is heating. When the light cycles off, the oven has reached set temperature and is ready to accept product for cooking.

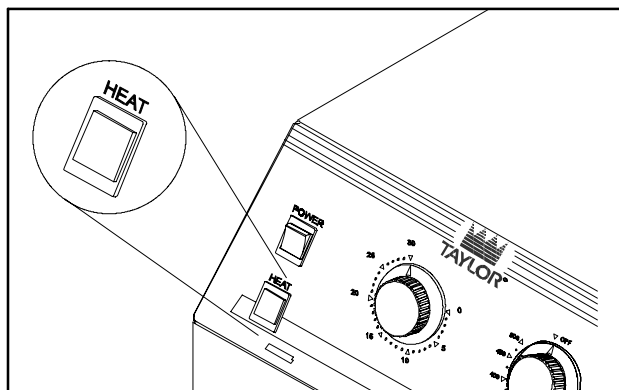


Figure 2

Timer Dial

Turning the timer dial clockwise allows the operator to choose the desired cooking time (0 - 30 minutes). If the cooking time is less than five minutes, turn the dial past five and then back to the desired time.

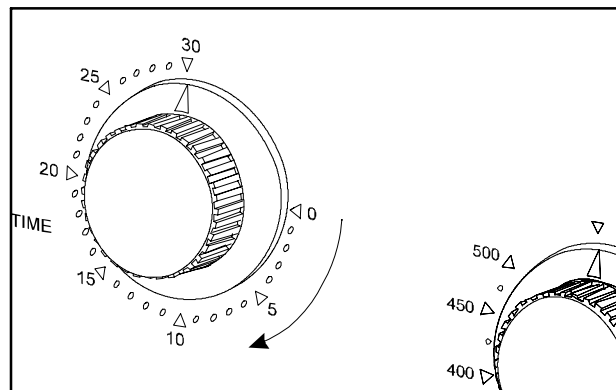


Figure 4

Door Interlock Switch

When the door is open, the blower motor, carousel and heater are not operable.

Door Gasket

For maximum cooking efficiency, replace the door gasket when it is worn. Replacement procedures should be performed as follows:

Step 1

Remove the door from the oven by lifting it off the hinges.

Step 2

Place the door on a flat surface. Remove the four retaining screws from the door cover. Remove the door cover and gasket.

Step 3

Install the new gasket inside the outer ring of the door.

Step 4

Replace the door cover and the four retaining screws.

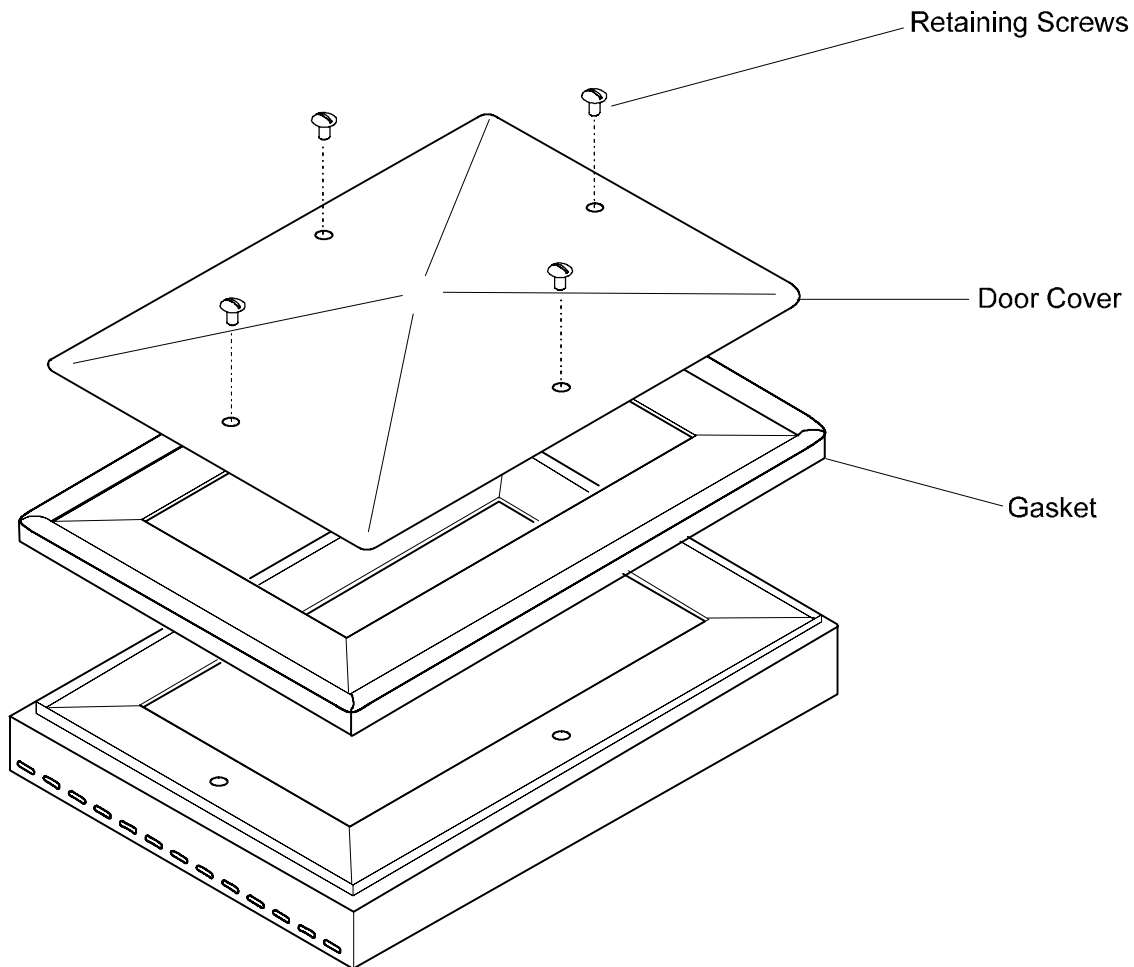


Figure 5

Section 6

Operating Procedures

Set-Up



Make sure the power switch is in the “OFF” position.

If the plenum is in place, proceed to Step 2.

Step 1

Install the plenum by sliding it into the oven cavity with the large hole on top. Once the plenum is flush with the porcelain cavity, install the interlock pin by pushing it into the hole at the top of the plenum. Rotate the pin until it is snug.

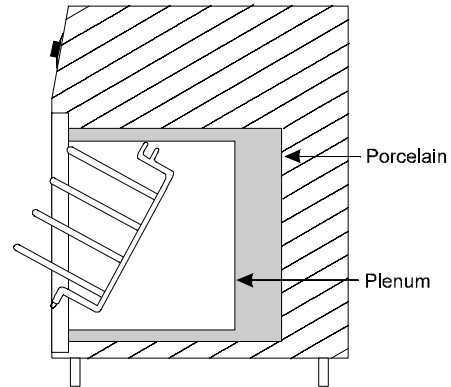


Figure 7

Step 3

Install the door on the hinges and turn the handle to latch the door.

Operating Procedures

Step 1

Place the power switch in the “ON” position.

Step 2

Heat the oven by rotating the temperature dial to the desired temperature.

Step 3

Allow the oven to heat. When the heater light extinguishes, the oven is ready for cooking.

Note: Heating takes approximately ten minutes from room temperature.

Step 4

Place the desired amount of product **evenly** on the wire cooking tray. Set the wire cooking tray on the drip tray and position it onto the carousel.

Note: If food is not evenly distributed on the wire cooking tray, longer cooking times may be required or inferior product may result.

CAUTION: Failure to use the drip tray may result in grease buildup in the oven, which will cause excessive smoke.

Step 5

Set the desired cooking time by rotating the timer dial to the right.

Note: If the cooking time is less than five minutes, turn the dial past five and then back to the desired time.

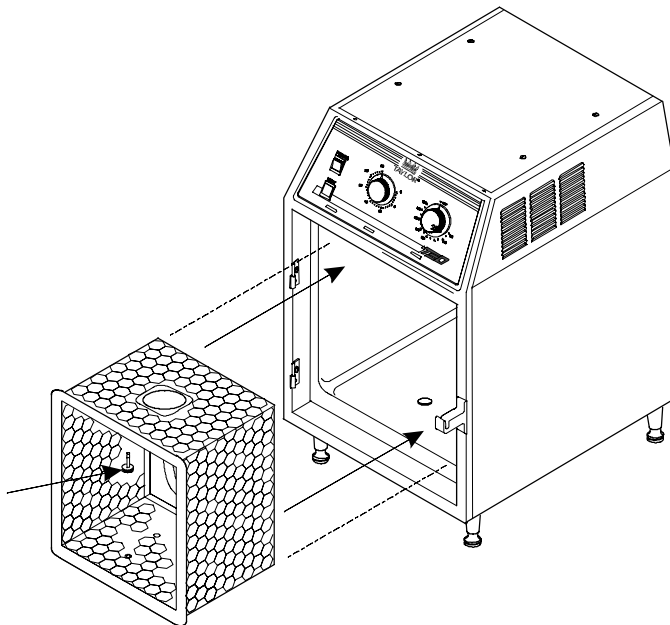


Figure 6

Step 2

Install the carousel by tilting the top toward the oven. Slip the top pin into the hole surrounding the carousel pivot assembly. Insert the bottom pin into the bushing and then engage the top pin into the carousel pivot assembly.

Step 6

When the timer bell rings, remove the product from the oven.



CAUTION: To prevent burn injuries, use proper care when loading and unloading trays.

Cleaning Procedures

The Taylor Express Oven was designed to cook and/or reconstitute food. During these processes, grease, crumbs, and moisture are released from the food, thus causing the oven to become dirty.

In order to keep the oven at optimum operating condition, it must be cleaned **daily**. Depending on the types of food being cooked, the oven may need to be cleaned more often.

Step 1

Cool the oven to room temperature. Turn the temperature dial to the "OFF" position and open the oven door.

Step 2

When the oven is at room temperature, remove the wire cooking trays and drip trays.

Step 3

Remove the door from the hinges.

Step 4

Remove the carousel from the oven. Disengage the top pin from the carousel pivot assembly. Lift the carousel from the bottom, tilt it forward, then pull it out.

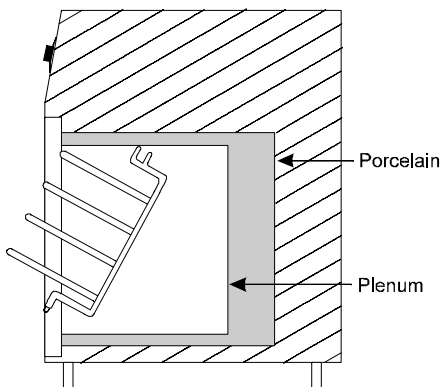


Figure 8

Step 5

Remove the key pin from the perforated cavity by unscrewing the pin and pulling it out.

Step 6

Clean the wire cooking trays, drip trays, carousel and perforated cavity by soaking them in a strong detergent solution.

Step 7

Spray the inside of the oven cavity with a commercial grade oven cleaning solution.

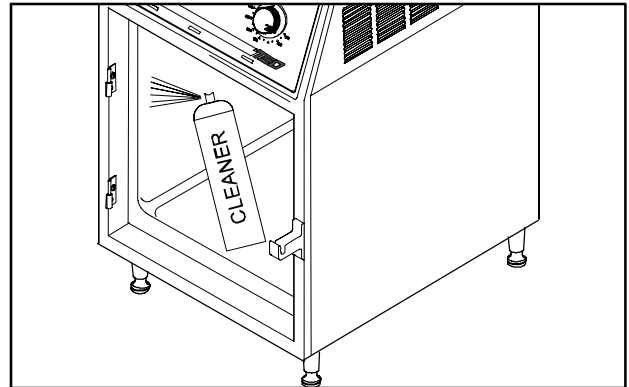


Figure 9

Note: Do not use commercial grade oven cleaning solution to clean the door and gasket.

Step 8

Thoroughly clean the inside of the oven cavity with warm soapy water to remove all chemicals. Wiping the oven with a wet cloth or sponge will provide the best results.

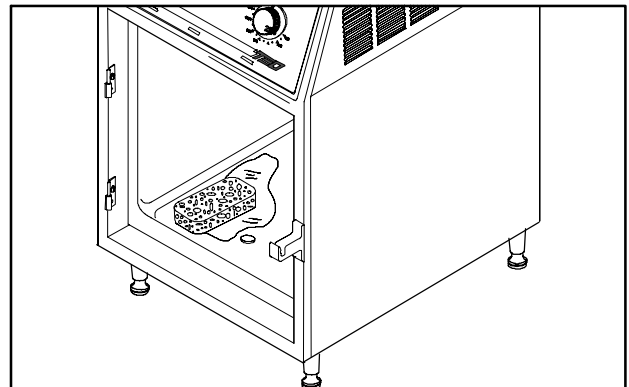


Figure 10

Step 9

Dry the inside of the oven cavity with a clean towel.

Note: Do not leave water inside the unit.

Step 10

Clean the door and gasket with warm, soapy water. Rinse with a clean, wet cloth and then dry.

CAUTION: Avoid damaging the door gasket with sharp objects.

Step 11

Re-install the oven door.

Step 12

Clean the outside of the oven with a stainless steel cleaner, or sponge it clean with hot, soapy water.

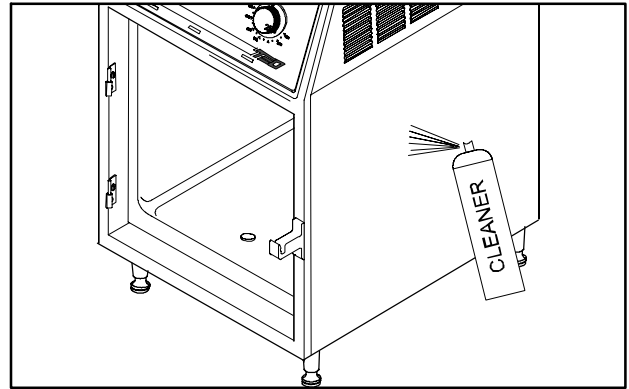


Figure 11

Section 7

Troubleshooting Guide

PROBLEM	PROBABLE CAUSE	REMEDY	PAGE REF.
1. The unit will not operate.	a. The power switch is in the "OFF" position.	a. Place the power switch in the "ON" position.	5
	b. The unit is unplugged.	b. Plug unit into wall receptacle.	1
	c. The oven door is open.	c. Close the oven door.	--
	d. The main power supply is off.	d. Check the fuse box.	--
	e. The door switch is faulty.	e. Contact service technician.	--
	f. The power relay is faulty.	f. Contact service technician.	--
	g. The power switch is faulty.	g. Contact service technician.	--
2. The unit is on, but the blower, carousel and heaters will not operate.	a. The door interlock switch is faulty.	a. Contact service technician.	--
	b. The power switch is faulty.	b. Contact service technician.	--
	c. The power relay is faulty.	c. Contact service technician.	--
	d. The hi-limit switch is faulty.	d. Contact service technician.	--
3. The unit is on, but will not heat.	a. The temperature dial is not set properly.	a. Adjust the temperature dial to the desired setting.	5
	b. The thermostat is faulty.	b. Contact service technician.	--
	c. The heater element is faulty.	c. Contact service technician.	--
	d. The high limit switch is open.	d. Contact service technician.	--
4. The unit is on, but the carousel does not turn.	a. The carousel drive is loose on the gear motor shaft.	a. Properly install the carousel drive.	7
	b. The gear motor is faulty.	b. Contact service technician.	--
	c. The carousel is not installed properly.	c. Install carousel according to "Set-Up" procedures.	7
	d. The carousel is damaged.	d. Contact a service technician to replace the carousel.	--
5. The unit is on, but the blower motor does not operate.	a. The blower is loose on the motor shaft.	a. Contact service technician.	--
	b. The blower motor is faulty.	b. Contact a service technician to replace the blower motor.	--

PROBLEM	PROBABLE CAUSE	REMEDY	PAGE REF.
6. The unit takes too long to heat or cook.	a. Insufficient voltage.	a. Contact service technician.	- -
	b. Incorrect voltage supply or the outlet is not on a dedicated circuit.	b. Place the unit on a dedicated circuit with the correct voltage.	1
	c. The blower motor is faulty.	c. Contact a service technician to replace the blower.	- -
	d. The temperature dial is not set properly.	d. Adjust the temperature dial to the desired setting.	5
	e. The heater element is damaged.	e. Contact service technician.	- -
	f. The oven door is out of adjustment.	f. Adjust the door.	7
	g. The door gasket is worn.	g. Replace the gasket.	6
7. The unit is on. The blower, carousel and heaters are on, but the heat light does not illuminate.	a. The heat light is defective.	a. Contact a service technician to replace the light.	- -
8. The door gasket has deteriorated.	a. Improper use of cleaning solution.	a. Minimize the exposure of the gasket to cleaning solutions. Follow "Cleaning" procedures in this manual.	8
	b. Improper door adjustment.	b. Adjust the door.	7

Section 8

Parts List

DESCRIPTION	PART NUMBER	904 QTY.	906 QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
BLOCK-TERMINAL 2P	039422	1	1	103		
BLOCK-TERMINAL-7 POLE	022606	1	1	103		
BLOWER-36 BLADE-CW-3400 RPM	085079	1	1	103		
BRACKET-GEAR MOTOR *904-906*	085031	1	1	103		
BRACKET-HEATER-TUBULAR-BOTTOM	085041	2	2	103		
BUSHING-CAROUSEL *904-906*	085076	1	1	103		
BUSHING-INTERLOCK SWITCH	085179	2	2	000		
BUSHING-PIVOT-CAROUSEL*904-906	085044	1	1	103		
CAROUSEL-2 TIER	085051	1		103		
CAROUSEL-4 TIER	085105		1	103		
CORD-POWER-125V-NEMA 5-20P-6'L	085093	1		103		
CORD-POWER-250V-NEMA 6-20P-6'L	085106		1	103		
DECAL-DEC-OVEN-TEO-4	085112	1	1	000		
DEFLECTOR-AIR	048200	1	1	103	J4071000/UP	83
DIAGRAM-WIRING *904* 120-60-1	085119-	1	1	000		
DOOR A.-OVEN *904-906*	X85194	1	1	103	J4050000/UP	82
ACTUATOR-MAGNETIC	085114	1	1	103		
COVER-OVEN DOOR *904-906*	085202	1	1	103		
GASKET-DOOR-OVEN	085190	1	1	000	J4050000/UP	82
HANDLE A.-OVEN DOOR *904-906*	X85203	1	1	103	J4050000/UP	82
NUT-3/8-16 JAM-ZP STEEL	091347	2	2	103		
PANEL A.-INNER DOOR *904-906*	X85195	1	1	103		
PANEL A.-OUTER DOOR	X85219	1	1	103		
WASHER-.380X.625X.094 NYLON	085213	2	2	000		
DOOR A.-OVEN *904-906*	X85057	1	1	103	J4049999/PRIOR	82
+GASKET-DOOR-OVEN	085178	1	1	000	J4049999/PRIOR	82
+HANDLE A.-OVEN DOOR *904-906*	X85176	1	1	103	J4049999/PRIOR	82
BUSHING-HANDLE	085174	1	1	103		
HANDLE-OVEN DOOR	085167	1	1	103		
PLATE-HANDLE MOUNTING	085173	1	1	103		82
RING-RETAINING	085172	1	1	000		
SCREW-10-31 X 1/2	001251	2	2	000		

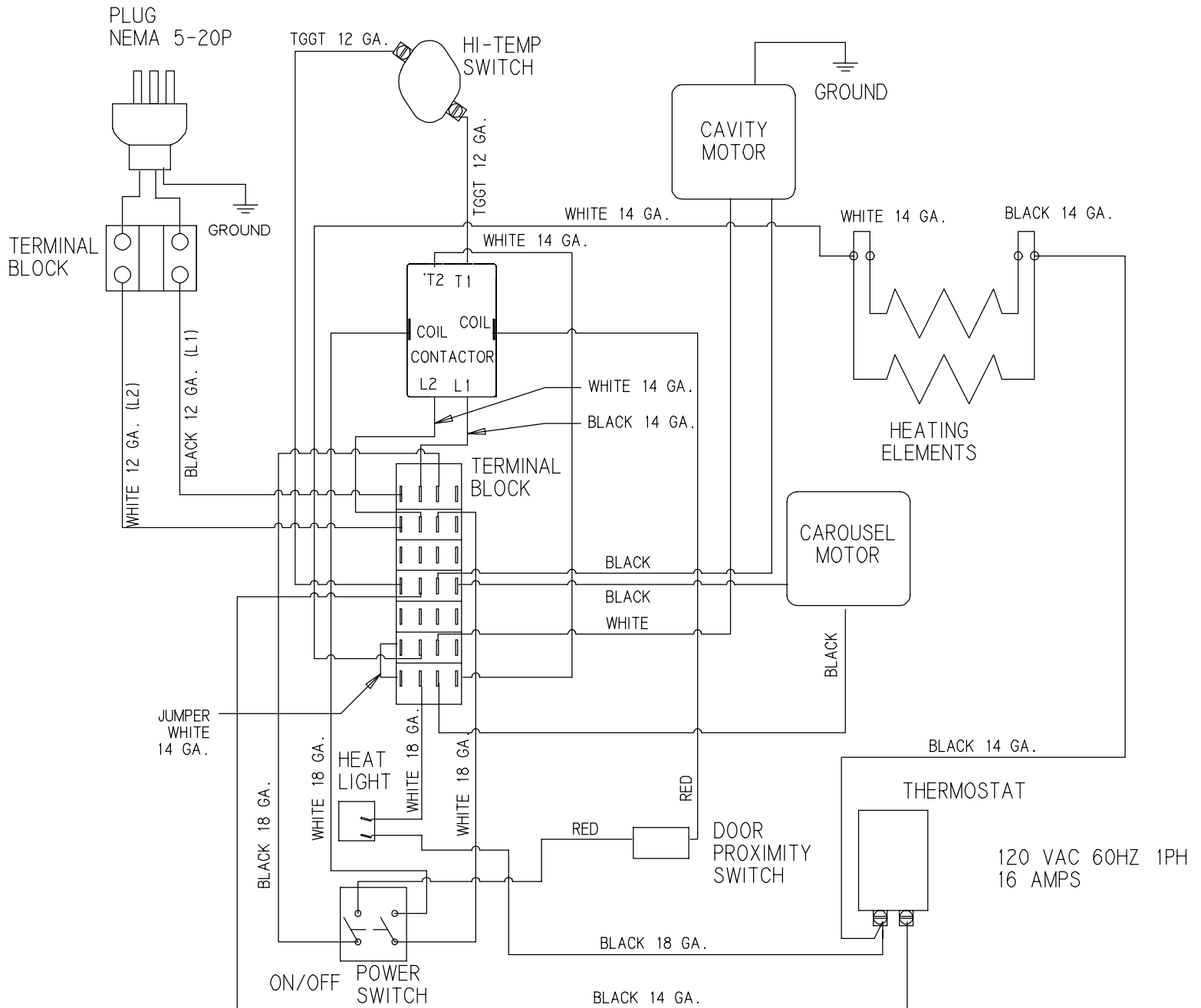
+ Available Separately

DESCRIPTION	PART NUMBER	904 QTY.	906 QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
FAN-5 BLADE 6" PULL 21 DEG CCW	085084	1	1	103		
HEATER-TUBULAR-INNER	085033-	1	1	103		
HEATER-TUBULAR-OUTER	085032-	1	1	103		
HINGE-LIFT OFF *904-906*	085217	2	2	103	J4050000/UP	82
HINGE-LIFT OFF *904-906*	085215	2	2	103	J4049999/PRIOR	82
KEY A.-INTERLOCK	X85070	1	1	103	J4049999/PRIOR	82
LATCH-DOOR HANDLE *904-906*	085207	1	1	103	J4050000/UP	82
LATCH-DOOR HANDLE *904-906*	085107	1	1	103	J4049999/PRIOR	82
LEG-4"-3/8-16 STUD	036397	4	4	103		
+CAP-RUBBER	037268	4	4	000		
LIGHT-INDICATOR AMBER-125V	085082-	1	1	103		
MITT-OVEN 13" LG	085155	1	1	000		
MOTOR-BLOWER	085075-	1	1	103		
MOTOR-GEAR 6 RPM 30"LBS	085077-	1	1	103		
NUT-BUSHING-CAROUSEL *904-906*	085078	1	1	000		
NUT-CAROUSEL PIVOT BUSHING	085045	1	1	103		
PANEL A.-FRONT *904-906*	X85191	1	1	103	J4050000/UP	82
PANEL A.-FRONT *904-906*	X85000	1	1	103	J4049999/PRIOR	82
PANEL A.-SIDE LEFT *904-906*	X85046	1	1	103		
PANEL A.-SIDE RIGHT *904-906*	X85086	1	1	103		
PANEL A.-TOP *904-906*	X85054	1	1	103		
PANEL-REAR *904-906*	085056	1	1	103		
PIN-KEY *904-906*	085208	1	1	103	J4050000/UP	82
PIN-RETAINER *904-906*	085209	1	1	103	J4050000/UP	82
PIVOT A.-CAROUSEL *904-906*	X85035	1	1	103		
PLENUM A. *904-906*	X85064	1	1	103		
RECEPTACLE-NEMA 5-20R 20A 125V	085090	1		103		
RECEPTACLE-NEMA 6-20R 20A 250V	085013		1	103		
RELAY-DPST-20A	085111-	1	1	103		
SHIM-DOOR LATCH *904/906*	048153	2	2	103		
STRIKE-DOOR LATCH	085012	1	1	103	J4049999/PRIOR	82
SWITCH-PROXIMITY-SPST 5.A	085113	1	1	103		
SWITCH-ROCKER-DPST-LIGHTED	085081-	1	1	103		

+ Available Separately

DESCRIPTION	PART NUMBER	904 QTY.	906 QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
SWITCH- TEMP. OPEN 525 DEG. F	085083	1	1	103		
THERMOSTAT-150F-500F	085073	1	1	103		
+KNOB-THERMOSTAT	085087	1	1	103		
TIMER-MECHANICAL-30 MINUTES	085080	1	1	103		
+KNOB-TIMER-OVEN	085088	1	1	103		
TRAY-DRIP-OVEN	085115	2	2	103		
TRAY-WIRE COOKING-8-1/2 DIA	085052	2	4	103		
OPTIONAL PARTS						
PIN-SHELF OVEN	085171	4	4	103		
TRAY-WIRE COOLING 9 3/4 X 9 3/4	085163	1	1	103		

+ Available Separately



Model 904
085119-18

